

CULA120W : Food Service Sanitation

Food Service Sanitation focuses on all related areas of food safety and sanitation: i.e., poisons, hygiene, life cycles, and food-borne illnesses. It provides a comprehensive understanding of microbiology and covers the proper control of rodents and insects. Students take the NRA ServSafe Food Protection Manager Certification Exam prior to the completion of this course.

Lecture Hours 2

Lab Hours 0 **Credits** 2